



✦ COVERING THE ENTIRE MALLORCA ISLAND ✦



*Creating memorable culinary
experiences for our guests*

hireachefmallorca.com
by
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PRIVATE CHEF SERVICES

Our private chef service was founded to meet the needs of those who want to offer their guests **something truly special** by hosting an **elegant gourmet dinner party** for friends, family, or business associates in the comfort and convenience of **their own home**.

The benefits of our private chef service include **spending quality time entertaining your guests** and serving exceptional cuisine in the relaxation of your home, thus offering a **unique and pleasurable experience for you and your company**.

Our services exclusively provide **fine dining restaurant quality dishes**, completely made from scratch; therefore we only cater to smaller, more intimate gatherings

Our kitchen team are entirely flexible and would be **delighted to work with you**. If you have any suggestions or particular dish you wish to change or add just let us know and we would be **happy to help in any way we can**.

Please let us know if you have any special dietary requirements or food allergies.

We look forward to **create a memorable culinary experience** for you and your guests



BREAKFAST MENU



Traditional Breakfast:

- Coffee or tea
- Orange and apple Juices
- Selection cereals
- Fresh fruit
- Toast
- Selection of croissant
- Selection of bread
- Selection of cured meat
- Selection of cheeses
- Yoghurt

Cooked Breakfast: (Cooked to order)

- Eggs
- Bacon
- Sausages
- Mushrooms
- Tomatoes

**minimum of 10 guest*

Prosecco Breakfast:

- 1 Bottle of Prosecco for every 4 pax
- Coffee or tea
- Orange and apple Juices
- Selection cereals
- Fresh fruit
- Toast
- Selection of croissant
- Selection of bread
- Selection of cured meat
- Selection of cheeses
- Yoghurt

Cooked Breakfast: (Cooked to order)

- Smoked salmon & scrambled egg
- Eggs
- Bacon
- Sausages
- Mushrooms
- Tomatoes

**minimum of 10 guest*

**For less than 10 guests, please enquire for final price.*

A LA CARTE MENU

Three course dinner

Choose one Starter, one First Course or Main Course
& one Dessert from the list below

Four course dinner

Choose one Starter, one First Course, one Main Course
& one Dessert from the list below

Create your own menu (3 or 4 courses) from the selection below:



Starters:

- Giant king prawns cooked with lime, basil, garlic and coriander served over a bed of fresh rocket leaves.
- Trio of Italian Bruschetta (toasted ciabatta bread topped with mozzarella cheese, tomato and fresh rocket leaves- grilled peppers and goat cheese- smoked scamorza cheese, cured ham*, wild mushrooms) *optional to make it vegetarian.
- Thai style fish cakes served with ginger and sweet sour sauce.
- Beef Carpaccio served over a bed of rocket leaves with shaved Parmesan cheese and balsamic vinegar.
- Salad of honeydew melon with mango and strawberries, finished with fruit coulis and lemon sorbet.
- Toasted ciabatta bread with goats cheese, sundried tomato, rocket leaf salad, basil oil.
- Prawn and smoked salmon timbale bound with Marie Rose sauce and served with brown bread and butter and finished with lemon oil.
- Prawns in a garlic & white wine sauce with smoked paprika.
- Selection of hummus with fresh toast.
- Three cheese salad served with caramelized shallots and tomato & onion salad with mixed leaves.
- Ciabatta with flat mushroom, dolcelatte, Parma ham, balsamic & port reduction.
- Smoked salmon salad served with dressed mixed leaves and citrus olive oil dressing.
- Melon and Parma ham, Sicilian pesto and rocket leaves.
- Seafood salad with avocado, fresh prawns and crab meat served on mixed leaves and bound with saffron dressing.
- Chicken liver pate with toasted brioche & surprise jam.
- Pan fried scallops cooked in saffron lemon butter served on leek and onion confit, finished with red pepper coulis (supplement 4,00€).
- Warm spinach, goat cheese, bacon and walnut salad.
- Chicken caesar salad with red onions, parmesan cheese, croutons and our caesar dressing.
- Spinach & goats cheese in puff pastry over a bed of creamed vegetables (V).
- Chicken & vegetables Chinese gyozas with soy sauce, rice vinegar and flaked chilli.
- Fresh homemade soup.

A LA CARTE MENU

First Course – Pasta & Rice

- Fresh Linguine sautéed with a selection of calamari, prawns, mussels & clams in a light fresh tomato sauce
- Linguine Vongole - Linguine with fresh clams with a delicate homemade pesto sauce
- Gnocchi with fresh pesto, cherry tomatoes & crushed walnuts (v)
- Tagliatelle with courgette, aubergine & roast peppers in a light tomato sauce (v)
- Pappardelle with wild mushrooms, chorizo sausages in a light creamy sweet wine sauce
- Smoked salmon, saffron, walnuts and champagne risotto
- Wild mushroom risotto with Iberian pancetta and shavings of cured ham
- Mixed (meat & fish) Paella
- Fish & shellfish Paella
- Meat Paella
- Arroz Negro con calamari & gambas - Black ink rice with calamari & prawns served with ali-oli
- Fideua
- Lobster paella (supplement 15,00p.p.)

Meat Section:

All the Main courses are served with a selection of fresh Mediterranean vegetables & potatoes

- Pork fillet with a special apple and curry sauce
- Loin of Pork with wild mushroom sauce with a pine nuts and truffle risotto
- Fillet of Iberian pork with quince jelly served with sweet wine reduction and Jerez balsamic sherry
- Rack of Lamb served over a bed of spiced couscous with a "Moroccan mint" light sauce (Supplement €3,50)
- Rosemary & thyme marinated grilled lamb chops with chimichurri sauce
- Thai style homemade chicken curry & basmati rice
- Free range chicken breast with our chef's special prawn sauce
- Chicken supreme with wild mushroom and tarragon cream sauce
- Chicken breast in a bacon, smoked paprika and white wine creamy sauce
- Farmhouse chicken with sage, cured "patanegra" ham & white wine & lemon sauce
- Veal escalope in rosemary breadcrumb, pan fried and topped with olives, potato salsa, buffalo mozzarella and finished with tomato sauce
- Fillet steak with a pepper and brandy creamy sauce served with a compote of wild mushrooms (Supplement €5,50)
- Fillet steak, served with wild mushroom & truffle sauce, red onion marmalade (Supplement €5,50)
- Duck breast with a red berry sauce
- Duck confit with an apricot sauce



A LA CARTE MENU

Fish Section:

All the Main courses are served with a selection of fresh Mediterranean vegetables & potatoes

- Fillet of Salmon with a basil, sun-dried tomato & thyme sauce
- Salmon fillet over a bed of saffron, black olives, and sun dried tomatoes mash potatoes with a citrus and balsamic vinegar reduction sauce
- Fillet of salmon with a champagne and dill sauce
- Norwegian salmon supreme with a ginger crust served with a creamy coconut & lemon grass sauce
- Fillet of cod with prawns and tomato concasse with gratin potatoes
- Thai style homemade prawns curry & basmati rice
- Tuna steak cooked with a fresh tomatoes, black & green olives & caper sauce
- Pan fried sea bass fillets with baby clams, fried seaweed served with a "romesco sauce"
- Seabass, aubergine, courgette & red peppers millefeuille
- Oven baked fillet of sea bass topped with a basil olive crust set on sweet potato salsa and finished with lemon dressing
- Monkfish tail with crushed mixed pepper and lemon, served on cous-cous and finished with a dill beurre blanc sauce
- Monkfish served in a light butter lemony sauce with crispy cured ham & hazelnut
- Fillet of turbot served over a bed of buttered baby leeks with sautéed wild mushrooms(Supplement €4,00)
- Grilled octopus with creamy truffle potatoes, smoked paprika oil and sea salt
- Tuna steak 'asian style'

Vegetarian Section:

- Aubergine and courgette timbale with mozzarella cheese, fresh tomatoes and basil sauce (v)
- Vegetable lasagna(v)
- Ricotta and spinach ravioli with a creamy saffron cheese sauce (v)
- Aubergine Parmigiana (v)
- Wild Mushrooms & smoked cheese risotto
- Vegetarian Paella
- Vegetarian Curry with basmati rice

**More Vegetarian & Vegan dishes available on request.*



A LA CARTE MENU

Dessert:

- House special dark chocolate tiramisu
- Warm brownie with ice cream
- Panna cotta with fruits of the forest coulis
- Warm chocolate soufflé with orange sorbet
- Our own version of cheesecake
- Carrot cake
- Sacher chocolate cake
- Selection of cheese & biscuits
- Flavoured crème brulee
- Lemon & merengue cake
- Churros with hot chocolate sauce
- Apple tatin
- Chocolate cube, *"for the chocolate lovers"*
- Chocolate mousse with red fruit



TAPAS & SANGRIA SPANISH FAMILY FEAST

Jugs of homemade sangria with brandy & fruit

- Fresh olives
- Artisan bread & Ali Oli
- Pan con Tomate (Spanish-Style Grilled Bread With Tomato)

Sharing Plates to enjoy with the family & friends:

Selection of Hot Tapas (Choose 5 from below)

- Fresh clams in white wine sauce
- Meat ball in almonds sauce
- Gambas Pil-Pil (Prawns in a garlic oil with chilli)
- Sausages in white wine & onion sauce
- Prawns tempura with sweet chilli sauce
- Mussels in tomato & garlic sauce
- Dates & bacon
- Grilled cuttlefish "Sepia" in romesco sauce
- Fried aubergine with sweet honey (miel de caña)
- Mushrooms in Garlic sauce
- Seasoning Chicken wings in a bbq sauce
- Chorizo a la sidra – Spiced chorizo sausages roasted with cider
- Marinated chicken kebab in a spicy dipping sauce

Selection of Cold Tapas (Choose 5 from below)

- Pimiento peppers with rock salt
- Potatoes with ali-oli sauce
- Potatoes Brava
- Selection of Hummus with fresh toast
- Traditional Gazpacho
- Salmorejo *"It's similar to gazpacho, but thicker and creamier served with jam, tuna & boiled egg"*
- Spanish omelette
- Selection of cured meat
- Selection of Spanish cheeses
- Mini mozzarella balls & cherry tomatoes kebabs
- "Ensaladilla Russa" Spanish potato salad
- Seafood salad with Marie rose sauce
- Cured ham & melon

Dessert (choose 1 from below)

- House special dark chocolate tiramisu
- Warm brownie with ice cream
- Crema catalana - flavoured crème brulee



TAPAS & PAELLA

While you wait: Jugs of homemade sangria with brandy & fruit, Fresh olives, pickles, dip & artisan bread.

Selection of Hot Tapas (Choose 3 from below)

- Fresh clams in white wine sauce
- Meat ball in almonds sauce
- Gambas Pil-Pil (Prawns in a garlic oil with chilli)
- Sausages in white wine and onion sauce
- Prawns tempura with sweet chilli sauce
- Mussels in tomato & garlic sauce
- "Potatoes" with Ali-oli or Salsa Brava
- Dates & bacon
- Fried aubergine with sweet honey (miel de caña)
- Mushrooms in garlic sauce

Selection of Cold Tapas (Choose 3 from below)

- Hummus with fresh toast
- Spanish omelette
- Selection of cured meat
- Selection of Spanish cheeses
- Mini mozzarella balls & cherry tomatoes kebabs
- "Ensaladilla Russa" Spanish potato salad
- Seafood salad with Marie rose sauce
- Cured ham & melon
- Pimiento peppers with rock salt
- Gazpacho

Your choice of Paella or Fideua

- Mixed (Meat & Fish)
- Only meat
- Only fish & shellfish
- Vegetarian/Vegan

House Dessert (choose 1 from below)

- House special dark chocolate tiramisu
- Warm brownie with ice cream
- Crema catalana - flavoured crème brulee



BBQ MENU'S



Classic BBQ Menu

- 3 Varieties of seasonal salads
- Marinated chicken & pepper kebabs
- Homemade prime beef burger
- Selection of speciality Spanish sausages
- Fresh fish of day
- Baked potatoes with sour cream
- Grilled vegetable
- Selection of fresh breads

DESSERTS *(choose 1 from below)*

- House special dark chocolate tiramisu
- Panna cotta with fruit of the forest coulis
- Our own version of cheesecake

Elegance BBQ Menu

- 4 Varieties of seasonal salad
- Fresh Mediterranean catch of the day
- Entrecote sirloin steak
- Marinated chicken & pepper kebabs
- Grilled king prawns in garlic & coriander butter
- BBQ spare ribs
- Baked potatoes with sour cream
- Grilled vegetable
- Selection of fresh breads

DESSERTS *(choose 1 from below)*

- House special dark chocolate tiramisu
- Warm brownie with white chocolate ice cream
- Panna cotta with fruits of the forest coulis
- Our own version of cheese cake

Finesse BBQ Menu

- 5 Varieties of seasonal salad
- Entrecote sirloin steak
- Lamb with mint dressing
- Fresh Mediterranean catch of the day
- Butterfly chicken with lemon & herbs sauce
- Monkfish and tiger prawn kebabs
- Grilled vegetables
- Goats cheese stuffed jacket potatoes
- Selection of fresh breads

DESSERTS *(choose 1 from below)*

- House special dark chocolate tiramisu
- Warm brownie with white chocolate ice cream
- Panna cotta with fruits of the forest coulis
- Warm chocolate soufflé with orange sorbet
- Our own version of cheesecake



ITALIAN STYLE FAMILY FEAST

Welcome glass of prosecco

To Share:

Antipasto Misto:

To share:

- Beef carpaccio with fresh rocket leaves & parmesan cheese
- Tomato & buffalo mozzarella salad with crunchy pesto sauce
- Selection of breads & bread sticks
- Aubergine parmigiana
- Trio of Bruschettas
- Selection of Italian cured meats
- Selection of olives
- Garlic bread with cheese

Selection of Pasta - Buffet Style

3 different types of pasta - Tagliatelle, penne & fresh stuffed pasta

3 different types of sauce:

Please choose your 3 favorite ones:

- Pesto
- Fresh sausages & wild mushrooms in a creamy sauce
- Mixed fish & shellfish
- Spicy Arrabiata
- Bolognesa
- Carbonara
- Broccoli & cheese sauce
- Iberian pork & tomato truffle sauce.

Dessert

- Sergio's special Tiramisu
- Shot of Limoncello



MALLORCA EVENING

4 Course dinner (for 3 courses please choose either "to begin" or "to continue")

To begin: (please choose one)

- Frito Mallorquin – a mixture of potatoes, red pepper, peas, fennel tops, olive oil, chilli, garlic, black pudding & liver.
- Cured ham & local cheese "pa amboli" – Toasted bread with fresh tomatoes, garlic & olive oil with cured ham, local cheese & olives.

To continue: (please choose one)

- Tumbet- layers of sliced potatoes, aubergines and red bell peppers with fresh tomatoes.
- Warm bread topped with "sobrasada" and honey.

To enjoy:

- Mallorca style Sucking Pig.
- Oven baked leg of lamb with herbs.
- Fresh fish of the day "a la Sal" - Oven baked whole fish cooked in rock salt

To relax:

Chocolate Ensaimada



SEAFOOD & FRESH FISH FEAST

To Share:

Fresh seafood example dishes:

- Fresh sauteed clams
- Fresh mussels
- Razor clams
- Prawns "pil-pil" sauce
- Grilled Octopus
- Grilled Sepia with Romesco sauce
- Rosted Pepper salad

The freshest "Mercado del Olivar fish market" catch of the day Fresh fish selected by our chef served with fresh vegetables & potatoes

Desserts *(choose 1 from below):*

- Chocolate Cube - for the lovers of chocolate
- Apple Tatin
- Warm brownie with Ice cream



Special truffle Italian menu

Chef's surprise Aperitif

The begin:

to share:

Smoked & Truffle Burratas over a bed of "rosa" tomato dressed with homemade Pesto

"Stracciatella" - creamy cheese topped with fresh truffle

Selection of Italian cured meats

Selection of Bruchettas

To Continue:

Fresh egg tagliatelle served in a parmesan & truffle cheese sauce with crispy guanciale
& finished off with fresh grated Truffle

To Enjoy:

Sea Bass cooked in a saffron & tomato concasse sauce with fresh clams

The sweet end:

Dark chocolate special Tiramisu



"Mar" sea tasting menu

Chef's surprise Aperitif

The begin:

Fresh salmon smoked directly at your own table served with rocket salad, apple, sun dried tomatoes, yogurt sauce & fresh herbs

To Continue:

Scallop tartar over a bed of fresh lemony creamed peas with truffle balsamic vinegar

To Appreciate:

Lobster Cannelloni with a light saffron cheese sauce

To Enjoy:

Sea Bass with homemade hazelnut pesto, wild mushrooms over a bed of spiced cous cous

The sweet end:

Dark chocolate Cube - a must for the chocolate lovers



"Tierra" meat tasting menu

Chef's surprise Aperitif

The begin:

Burrata smoked directly at your own table served with tomato concasse salad, rockets leaves & crunchy guanciale

To Continue:

Our special Lamb burger with a mint yogurt sauce & smoked cheese

To Appreciate:

"Carrillera" Beef cheek Cannelloni with a truffle & mushrooms sauce

To Enjoy:

Beef fillet steak with foie and glazed brandy flavoured shallots with a selection of fresh vegetables & potatoes

The sweet end:

Dark chocolate Cube - a must for the chocolate lovers



"Tierra y Mar" tasting menu

Chef's surprise Aperitif

The begin:

Fresh salmon smoked directly at your own table served with rocket salad, apple, sun dried tomatoes, yogurt sauce & fresh herbs

To Continue:

"Carrillera" Beef cheek Cannelloni with a truffle & mushrooms sauce

To Appreciate:

Scallop tartar over a bed of fresh lemony creamed peas with truffle balsamic vinegar

To Enjoy:

Beef fillet steak with foie and glazed brandy flavoured shallots with a selection of fresh vegetables & potatoes

The sweet end:
Dark chocolate Cube



WINE LIST

"A meal without wine is like a day without sunshine"

RED WINES

- Vinyes Velles, manto Negro, cabernet sauvignon, syrah y callet, Mallorca
- Ous & Caragols- shiraz, merlot, callet, cabernet sauvignon, Mallorca
- Nuviana Tinto - tempranillo, cabernet sauvignon
- Trompo - tempranillo, Ribera del Duero
- Enate tempranillo, Somontano
- Martin La Cuesta, Rioja
- Beronia Crianza, Rioja
- Viña del vero, Somontano, cabernetsauvignon
- Septima – Malbec, Argentina
- Chianti, Toscana, Italia

WHITE WINES

- Jose L. Ferrer blanc de blancs
- La Charla, verdejo, Rueda
- Enate chardonnay, Somontano
- Viña cantosan, Rueda
- Viña esmeralda, semisweet, Catalunya
- Palacio de bornos, Rueda
- Viña del vero, Macabo Chardonnay
- Pinot grigio superiore

ROSE WINES

- Veritas roig – montenegro, Mallorca
- Castell miquelrose – shiraz , cabernet sauvignon, Mallorca
- Pinot grigio blush
- Châteaula gordonnévérité du terroir rosé – France

At Hire a Chef Mallorca we are dedicated to maintaining a comprehensive collection of wines offering guests an extensive selection of varietals from diverse regions. We have diligently searched for wines that are unique, well balanced and pair well with our cuisine. Here is a sample of our wine list:

CAVA, PROSECCO& CHAMPAGNE

- Prosecco
- Codorniu Anna
- Cava roger de flor, cava, brut
- Asti spumante
- Moët & Chandon Imperial
- Moët & Chandon Imperial Rosé
- Veuve Clicquot ponsardin Brut
- Veuve Clicquot ponsardin Rosé
- Dom Perignon

THE CONNOISSEUR LIST:

Red

- Pago de carraovejas, Ribera del Duero
- Finca valpiedras, Rioja Reserva
- Marques de murrieta , Rioja Reserva
- cepa 21, Ribera de Duero
- Amarone della valpolicella
- Tignanello - sangiovese, cabernet franc, cabernet sauvignon

White

- Eido da fontealbariño
- Pazo de bruxas, albariño
- Raimat 100 - costa de Segre
- Castello medina - sauvignon blanc
- Gavi di gavi, Italia





PRIVATE CATERING MALLORCA

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Creating memorable culinary experiences for our guests



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